

S-BAR

2014 PINOT NOIR



VINEYARD HISTORY

Jack Niven pioneered winegrape planting with Paragon Vineyard in the Edna Valley in 1973. Not the bystander type, his wife Catharine soon after began a project that grew into what is now Baileyana Winery. In the mid 1990s, their two sons, James and John, purchased property next door, and expanded Paragon Vineyard. They designed and planted these new blocks with select clones, varieties and rootstocks specific to the site. They named this section Firepeak, in homage of the extinct volcanoes in the area, and the resulting volcanic soils.

THE EDNA VALLEY

The coolest growing region in all of California, as cited in a study by Southern Oregon University, the Edna Valley is a mere 5.4 miles from the Pacific Ocean. Consequently, the extended growing season allows grapes grown here to develop intense and complex varietal flavors, while achieving optimum maturity levels. Known as the "Dirt of the Devil," the soils in the northern portion of the valley are also unique. As Islay Hill is the most southern sibling in a chain of extinct volcanoes known as the Seven Sisters, volcanic remnants are combined with clay loam and rocky marine sediment, offering a distinct mix of nutrients and good drainage.

TASTING NOTES

Comments from Winemaker Christian Roguenant

"The 2014 SBAR Pinot Noir is elegant and balanced with flavors that are reminiscent of a French Pinot. Leading with aromas of dark berry and raspberry on the nose, along with some nutmeg, clove and subtle cinnamon. The round, creamy mouthfeel brings out the luscious dark fruit flavors with highlights of subtle sweet oak, While the smooth, velvety tannins and balanced acid structure lead to a lingering finish."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: A micro selection of our very best Firepeak blocks and rows

VINEYARD CERTIFICATION: SIP Certified Sustainable

SOILS: Diablo series, clay loam, rocky marine sediment, volcanic remnants

CLONES: 667 and Swan

HARVEST DATES: August 21, 2014 and August 28, 2014

AVERAGE BRIX: 26.06

YEAST: RC212

FERMENTATION: In open top fermentors for 13 to 16 days at 82 degrees

BARREL REGIME: 100% new French oak

AGING: Eleven months

BOTTLING DATES: September 28, 2015

ALCOHOL: 14.5%

TA: 6.29 g/l

PH: 3.46

CASES PRODUCED: 384 cases

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